

Cake Competition

Name: _____

Date: _____ Per. _____

LET THE COMPETITION BEGIN !!!

And you thought the competition was only for the team that went to state or nationals!
Welcome to the Culinary Cake Competition!!

This is a 4 Day Competition:

Day 1 – Explanation of project.

Pick a theme for your cake. (holiday, seasonal, shower, wedding, graduation, birthday, sports)

Day 2 – Bake the cake, and make butter cream and fondant if using it. Everything **MUST** be made in class.

Day 3 – Decorating Demonstration. Frost and decorate your cakes.

Day 4 – Judging and eating.

Here Are The Rules:

1. **Your cake must have a theme.** (holiday, seasonal, special occasion, event).
2. You must present a design along with the process you plan on using and needs to be approved by me.
3. Your **plan must include** the following:
 - What kind of cake are you baking? (chocolate, vanilla).
 - Are you using frosting, fondant or both?
 - How do you plan on decorating your cake other than frosting? Anything you wish to use other than frosting must be purchased by you and must be shown and listed on your drawing. If it is not on your original design, it may not be used on the finished product. So plan carefully.
 - Your cake must **have a finished look**. Use a border around the base or top edge.
 - You must have **something written** on your cake and the **theme needs to be evident**.
 - Show detail. **Be creative !!**
4. Parents and or friends may not bring in items for you to use.
5. You have the option of either baking an 8 inch round cake, 8 inch square cake, or 9 x 13 rectangle. Cakes may be cut into shapes. (You will be provided with the recipes and ingredients).
6. Your cake must be out of the oven no later than 30 minutes before the bell. Any kitchen that does not have their cake out of the oven on time will have points deducted. Your cake must be wrapped, labeled with your period and kitchen number and put on the white cart before you leave. Assign this job to someone now so they will be responsible for wrapping your cooled cake.
7. You must wash your cake pan for the next class.
8. You are a team. In order to be successful as a team, each person in your group needs to be assigned a task. Your group will not only need to bake, frost and decorate a cake, but will also need to clean up and make sure the kitchens are immaculate.
9. In addition, someone in your group is responsible for cutting the cake into as many pieces as there are kitchens, plus the number of people in your group, and 1 piece for judging. For example: If 7 kitchens baked, you will need to cut 1 piece for every person in your kitchen, plus 6 pieces for the other kitchens, and one for judging, a total of 11 pieces.

Judging:

1. You will be judged on texture, flavor, creativity, and presentation. It has to not only look good and hold together but taste good too.
2. You will also be judged on your skill, technique, degree of difficulty, attention to detail, teamwork, organization, professionalism, sanitation, proper clean up, and on how much you contributed to the success of your final product.

One last thing....**Have fun with this project !**

Culinary Cake Competition Rubric

Judge	Per.	Kitchen	3-Excellent	2-Great	1-Good
DESIGN:					
Theme of cake was evident					
Cake decorations showed skills					
There was a decorative border around the cake					
TASTING:					
Slice of cake held together as a slice					
Frosting or filling was in between the layers					
Could have been found in a bakery					
Cake texture had a nice crumb					
Cake done, not dry, not underdone or gooey					
Overall taste of cake					
Total					

For each class, circle which kitchen would take first, second and third

1 2 3 4 5 6 7

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Cake Competition Team Evaluation

1. How do you feel about your finished product?
2. From 1-10, how does your cake rate compared to the others in your class? Why?
3. What made your cake better or comparable to others in this competition?
4. What could you do differently next time to improve the outcome of either your cake or your decorating?
5. Explain what you did to ensure that your cake turned out well in both taste and appearance.
6. Did you have a lead person in your group to make sure your outline was followed and completed as planned? If so, Who was it?
7. Who in your group was absent for any of the following:

Demo and planning days? _____

Baking day? _____

Decorating day? _____

Finishing day and Judging? _____
8. What comments or suggestions do you have about this competition?
9. Do you feel this was a worthwhile competition and should it be continued next year? Why?
10. Based on the amount of effort each person in your group contributed, give each person a grade and give a reason for the grade.

Chocolate Fudge Cake – Wilton Recipe - revised

Use this simple recipe to create a Chocolate Cake. This cake can be used in any cake, cupcake, loaf, or specialty pan. It provides a nice canvas for decorating and can be filled with your favorite filling.

Yield: 12 servings

2 c. all-purpose flour
1 t. baking powder
1 t. baking soda
½ t. salt
¾ c. butter or margarine, room temperature
2 c. sugar
3 eggs
1 t. vanilla
1 ½ c. milk
3 oz. cocoa powder

Preheat oven to 350 degrees. Grease the bottom of two 8 or 9-inch round cake pans with vegetable shortening. Add flour to pan and make sure all side are coated. This will prevent your cake from sticking.

In a large bowl, sift together the flour, baking powder, baking soda and salt; set aside.

In a stand up mixer, cream together the sugar and butter until light and smooth. Add eggs and vanilla to creamed mixture and beat until thoroughly mixed. Add flour mixture to creamed mixture alternating with milk, beating well after each addition. Add melted chocolate and beat thoroughly.

Pour batter evenly into prepared pans. Bake 35-40 minutes or until top springs back when touched lightly in center. Cool layers in pans on wire racks 10 minutes. Remove from pans; cool completely. Wrap and label with your kitchen and period. If not cooled before the bell, you must come in and cover and store.

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Butter Cake with Chocolate Buttercream Icing

[+ VIEW LARGER](#)Average of 11 ratings: **3.1 stars**Difficulty Level: **Somewhat Easy**

Average of 7 reviews

8 Reviews

5 Questions

[SAVE TO RECIPE BOX](#)

Ingredients:

- 1 1/2 cups (3 sticks) butter , room temperature
- 2 1/4 cups granulated sugar
- 5 eggs
- [1 teaspoon vanilla extract](#)
- [3/4 teaspoon No Color Almond Extract](#)
- 3 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- [Chocolate Buttercream Icing](#)

Tools:

- [Perfect Results 9 x 1.5 inch Round Cake Pan](#)

Makes:

About 10-12 servings.

Instructions:

step 1

Preheat oven to 325°F. Spray cake pans with baking spray.

step 2

In mixer bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, mixing well after each addition. Mix in vanilla and

step 4

Level cakes if necessary. Spread a small amount of icing on bottom layer. Top with second layer and ice entire cake.

Buttercream Icing – Wilton Recipe

Yield: About 4 ½ c.

¾ c. solid vegetable shortening

¾ c. (12 T.) butter or margarine, softened

1 ½ t. vanilla

6 c. sifted confectioner's sugar (approximately 1 ½ lb.)

3 T. milk

¼ t. salt

(Medium Consistency):

In a stand up mixer, cream together shortening and butter. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. Keep bowl covered with a damp cloth until ready to use.

For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using.

For thin (spreading) consistency icing: add 2 tablespoons light corn syrup, water or milk.

For Pure White Icing (stiff consistency), omit butter; substitute an additional ½ c. shortening for butter and add ½ t. No-Color Butter Flavor. Add up to 4 T. light corn syrup, water or milk to thin for icing cakes.

Cakes - Fondant

Yield: about 36 oz. fondant

1 T. & 2 t. unflavored gelatin
¼ c. cold water
½ c. corn syrup (Karo)
2 T. solid vegetable shortening
1 T. glycerin
4-5 ½ c. (about 2 lbs.) confectioners' sugar, sifted
½ t. vanilla
1 t. almond extract

In a small bowl, combine gelatin and cold water; let stand until thick. While gelatin is thickening, prepare a double boiler by adding 2 inches of water to a saucepan and placing a bowl on top. Place gelatin mixture in top of double boiler and heat until dissolved.

Add corn syrup to gelatin mixture, mix well. Stir in shortening and just before completely melted, remove from heat. Add glycerin, vanilla extract, almond extract and combine well. Cool until lukewarm.

Next, start with 4 cups confectioners' sugar in a large bowl and make a well. Pour the lukewarm gelatin mixture into the well and stir with a wooden spoon. Mix until the 4 c. of sugar is incorporated with the gelatin mixture.

Remove from bowl onto table that has been heavily dusted with powdered sugar. The fondant will still be somewhat sticky so, knead in an additional 1-1 ½ c. of powdered sugar until stickiness disappears.

Knead until the fondant is smooth, pliable and does not stick to your hands. If fondant is too soft, add more sugar; if too stiff, add water (a drop at a time).

Use fondant immediately or wrap fondant (separate colors), in plastic wrap making sure to remove all the air.

Do not refrigerate or freeze. When ready to use, knead again until soft.